

THOMAS KELLER'S FINANCIERS (FRENCH ALMOND COOKIES)

The Recipe

<https://www.cuisinedaubery.com/recipe/financiers-cookies/>

Irresistible French Almond cookies, taught by Californian star Thomas Keller

Chef: Thomas Keller

Preparation Time: 20 Minutes

Cooking Time: 20 Minutes

Yield: 10 Financiers, 4" by 2"

Skill: Easy Level

Cuisine: French Cuisine

Courses: Dessert, Financier, Cookies,

Ingredients

For 10 Financiers, 3.93" (or 3 15/16" or 10 cm) x 2" (or 5 cm)

1/2 Cup Sugar (120 grams)

1/4 Cup Flour (40 grams) All Purpose Flour

2/3 Cup Almond Flour (60 grams)

1/2 Cup Egg Whites (100 grams)

1/2 Cup Butter (100 grams)

For 5 Financiers, 3.93" (or 3 15/16" or 10 cm) x 2" (or 5 cm)

1/4 Cup Sugar (60 grams)

2 Tablespoons Flour (20 grams) All Purpose Flour

1/3 Cup Almond Flour (30 grams)

3 Tablespoons Egg Whites (50 grams)

4 Tablespoons Butter (50 grams)

For 20 Financiers, 3.93" (or 3 15/16" or 10 cm) x 2" (or 5 cm)

1 Cup Sugar (240 grams)

1/2 Cup Flour (80 grams) All Purpose Flour

1 1/4 Cup Almond Flour (120 grams)

3/4 Cup Egg Whites (200 grams)

1 Cup Butter (200 grams)

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Steps

The Brown Butter "Beurre Noisette"

1. Melt the Butter (1/2 Cup or 100 g) in a large saucepan on medium heat
2. As soon as it is melted, whisk to keep it from separating. Increase the heat to cook on medium/high heat
3. The bubbles will lessen, and the butter will stop singing, and eventually becomes brown, or "caramel colored" as Keller says
4. Transfer to a bowl, and leave the dark sediments in the saucepan
5. Keller recommends using a cheesecloth to strain perfectly the butter

The Powders

6. Whisk the Sugar (1/2 Cup or 120 g) and the Flour (1/4 Cup or 40 g) with a wire whip to break up any lumps
7. Sift in the Almond Flour (2/3 Cup or 60 g)
8. Whisk with a wire whip
9. Make a well in the center and pour in the Egg Whites (1/2 Cup or 100 g)
10. Whisk them, gradually incorporating the dry mixture
11. Add in the Brown Butter
12. Scrape down the sides and bottom with a rubber spatula

The Molds

For the molds, I strongly recommend metal molds.

Nowadays, most of them come in silicone molds, which I don't like as they can't produce crispy edges.

My favorite brand is GOBEL molds, which are non sticky, and honestly, I could keep these molds perfectly for 10+ years. A high quality product.

If you live in the states, you may even find them in the store chain "Sur La Table".

Otherwise, you will find those GOBEL Financiers Molds on the internet easily.

Sur La Table

161 W Colorado Blvd

Pasadena, CA 91105

USA

Thomas Keller recommends to brush the financiers molds with softened butter, and then refrigerate.

I prefer using a Cooking spray

13. To pipe the batter, I recommend using a measuring cup with spout. You may use a spoon as well !
14. Pipe the batter into the financiers molds
15. Tap the bottom of each mold to smooth the batter

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16. Preheat to 425 F / 220 C
17. Make sure to stop 0.11" (or 1/8" or 0.3 cm) from the top
18. Place the molds on a pan
19. Once the molds are in the oven, lower the oven temperature to 345 F / 175 C
20. Bake for about 20 minutes
21. Let the financiers cool down 1 minute and immediately unmold them
22. The best is to cool them down on a cooling rack